

# COOKIES & COLORING RECIPE

## Christmas Stollen

**Total Time:** 4 hours

**Makes 2 loaves**

### Ingredients

- 1 package (2-1/4 teaspoons) dry yeast
- 1/4 cup warm water
- 1/4 cup sugar
- 1/2 teaspoon salt
- 1/4 cup butter or margarine
- 1 egg
- 1/4 cup milk
- 2-1/4 cups flour
- 1 cup candied fruit mix or dried fruit mix
- Butter



From [almanac.com](http://almanac.com)

### Icing Ingredients

- 2 cups confectioners' sugar, plus more for dusting
- 1 tablespoon butter, melted
- 3 tablespoons warm milk or cream
- 1/2 teaspoon vanilla or lemon extract

### Directions:

1. Dissolve yeast in warm water.
2. Cream the sugar, salt and butter. Add egg and milk and beat well. Blend in 1/2 cup flour and let stand a few minutes.
3. Stir in dissolved yeast and water mixture. Beat in the rest of the flour. Turn out on a floured board, cover with a clean towel and let rest for 10 minutes.
4. Knead dough until light and smooth. Place in a greased bowl and cover with a towel. Let rise until doubled in size (about 1 1/2 hours). Punch down and let rise again 30 to 45 minutes.
5. Remove from bowl onto a floured surface and divide in half. Let rest 10 minutes.
6. Flatten and knead 1/2 cup candied fruit into each half. Flatten into two ovals and fold each the long way. Press edged together firmly. Mold into a crescent shape and place on a lightly floured baking sheet. Brush tops with butter. Cover and let rise until doubled (about 35 minutes).
7. Bake at 375°F in the oven for 30 to 35 minutes.
8. For the icing, combine all ingredients and spread over warm loaf. Sprinkle with confectioners' sugar, if desired.